

FORMATIVE ASSESSMENT – SECOND MID TERM**SCIENCE****Max. Marks: 50****Std - V****Time: 2 Hrs**

Name of the School: _____	Name of the Student: _____
Place: _____	Roll No.: _____

I. Choose the correct answer:**5 x 1 = 5**

- Perishable foods are stored by _____ method.
a) cold storage b) dry storage c) none of these
- _____ produces colour change and vitamin loss.
a) Insects b) Light c) Enzymes
- _____ is used for storing dried fruits and nuts.
a) Vacuum packing b) Sweetening c) Canning
- The symptom of swelling in the neck region is called _____ disease.
a) goitre b) anaemia c) scurvy
- The deficiency of vitamin C cause _____ disease.
a) rickets b) scurvy c) night blindness

II. Fill in the blanks:**5 x 1 = 5**

- _____ method is used to store non-perishable food.
- _____, _____ are diseases that are caused by the shortage of particular nutrition in our daily diet.
- Contaminated food can cause illness and in severe cases this is known as _____.
- The two methods of food storage are _____ and _____ storage.
- _____ and _____ are examples of non-perishable food.

III. Match the following:**5 x 1 = 5**

- | | | |
|----------------|---|----------------|
| 11. Jam | – | Pasteurisation |
| 12. Fish | – | Dry storage |
| 13. Gooseberry | – | Sweetening |
| 14. Milk | – | Salting |
| 15. Nuts | – | Cold storage |

IV. Circle the odd one out, Give reason.**5 x 1 = 5**

- Fish, Fruits, Vegetables, Dates
- Mango, Milk, Gooseberry, Lemon
- Beri-beri, Scurvy, Common cold, Anaemia
- Coconut, Rice, Wheat, Pulses
- Pulses, Vegetable, Wheat, Sugar

V. Complete the table:5 x 1 = 5

21. Read the description and write the food preservation method.

	Description	Food Preservation Method
1.	This method involves making the food moisture free.	
2.	Milk is first heated to a very high temperature and immediately cooled for around 15 minutes.	
3.	The food is first heated and then sealed in cans and tins.	
4.	Foods like fruits, vegetables and dairy products are preserved at very low temperature.	
5.	Vegetables are preserved by adding oil and spices to them.	

VI. Answer the following (Any 5)5 x 2 = 10

22. Write any three methods of food preservation.
23. Why should we prevent food from getting spoilt? (Two points only)
24. List the factors responsible for food spoilage.
25. What are the groups present in the food pyramid?
26. Write any three diseases caused by vitamin deficiency.
27. What is perishable food? Give two example.
28. List the things that can cause fire in the kitchen.

VII. Answer in detail: (Any 2)2 x 5 = 10

29. Briefly describe the food pyramid.
30. Explain any three diseases caused by vitamin deficiency. What are the symptoms and what food do you eat to prevent the diseases?
31. Explain any three methods of food preservation.

VIII. 32. Draw and name dry and cold storage foods.1 x 5 = 5